British Pub Tartar Sauce



Ingredients:

- ¾ cup mayonnaise
- ¼ cup creme fraiche or sour cream
- ¼ cup finely chopped dill pickles
- 2 TBLSs capers, rinsed/drained and roughly chopped
- 1 small shallot, finely minced
- 1 clove garlic, finely minced
- 1 TBLS chopped fresh parsley (fresh dill is also a great option for seafood)
- 2 tsps fresh lemon juice
- 1 tsp Dijon mustard
- ¼ tsp onion powder
- ¼ tsp freshly ground black pepper
- ¼ tsp hot pepper sauce (optional)
- 1 TBLS finely chopped olives (optional)
- 1 tsp horseradish (optional)

Method:

1. Place all the ingredients in a medium-sized bowl and stir to combine. Chill for at least 2 hours or overnight before serving. The longer the better as the flavors improve over time.